the

KALFORNSK Since

NEWSLETTER OF THE SLAVIC-AMERICAN CULTURAL ORGANIZATION INC.

P.O. Box 226, Watsonville, California 95077 (A NON-PROFIT, NON-RELIGIOUS, & NON-POLITICAL ORGANIZATION)

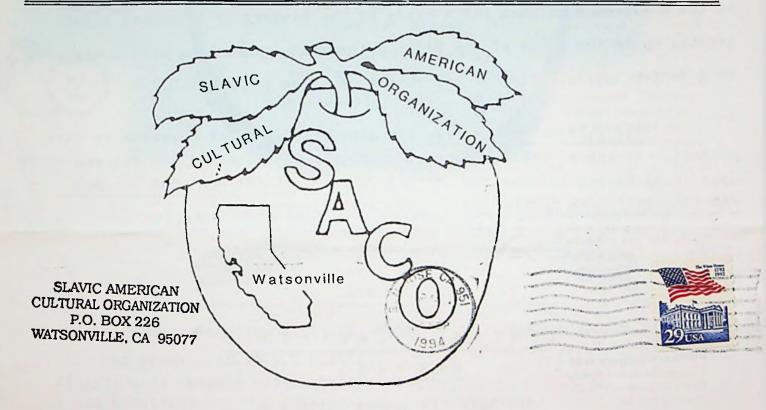
150 Edition

September, 1994

EDITORS: Niza Matulich, Ann Soldo, Frances Osorio

Ray J Offset Printing, 22 East Lake Avenue, Watsonville, California 95076

(408) 724-2900



Ann Backovich 21 Jefferson Street Watsonville, CA 95076

Mljećani u Americi

As a result of a difficult and years long gathering of dozens of inquiries, photographs, documents and other valuable material a new book "Mljetans in America" has been published and was authored by Mr. Ivo Dabelić.

The book chronologically records the many years of the Mljet emigration to the American continent and a study of the history of island of Mljet leading up to the start of the Mljet emigration. This book will contribute to a better understanding of the entire Croatian immigration.

John Haidich of Monterey has dedicated years of research to this project. At one of the SACO social meetings, he discussed the procedures he used in gathering information for this book. CONGRATULATIONS TO JOHN FOR THE SUCCESSFUL COMPLETION OF THIS HISTORIC DOCUMENT!



MEETING

NOVEMBER 6th Sunday 7:00 p.m.

The meeting will be at the MIRAMAR GRILL 526 Main Street Watsonville, CA.

OFFICERS

| President: | RON HILL |
|--------------|----------------------------------|
| Vice-Pres: | BETTY GLAVINIC JONES722-9324 |
| Treasurer: | HELEN MARINOVICH UKESTAD724-7201 |
| Rec.Secretar | y: JACQUELINE ZADRAVEC685-9013 |
| Corres. Sect | y: NINA MATULICH |



SPECIAL GUESTS WILL BE EXCHANGE STUDENTS FROM CROATIA

DUBROVNIK

MALI LOSINS (Island)

OPATIJA

RIJEKA

ZAGREB

BRING YOUR FAVORITE DISH TO SHARE
HOT-DISH....SALAD ... DESSERT
(SACO will furnish rolls, butter
and kobasica)

BRING YOUR OWN TABLE SERVICE
Guests Are Welcome

SILENT AUCTION will be held

Check your cupboards and bring

a treasure you no longer

use

Handicraft Items - Jewelry - Linens - Vases - Dishes

True Love is Caring, Sharing

When rain has showered the earth and light breaks through again — Somewhere over the rainbow a pot of gold lies hidden . . .

The gold of love, of understanding, and the joy of giving, The gold of acceptance without any question. Our gold to have, and to hold, or to give others with love because we care.

DECEMBER 4th....CHRISTMAS DINNER
Watsonville Senior Center



SACO,

I would like to sincerly thank you for choosing me as the recipient of your scholorship award. I have been accepted at U.C.S.D. and this award will help me to reach the goals I have set for myself in college and beyond.

P.S. I enjoy the SACO dinners very much.

Sincerly,

Shawn Macdonald

Some Me womitel

(Grandson of John & Shirley Ivelich)



Slavic American Cultural P. O. Box 226 Watsonville, CA 95077

Dear Friends:

Please accept the warmest thanks of our Watsonville Community Hospital Foundation Board of Trustees for your continuing support of the "Friends of the Hospital" Annual Giving Program.

Your gift of \$100.00 for 1994 helps to assure that outstanding quality health care services will continue to be available at Watsonville Community Hospital to serve the families of the Pajaro Valley.

We are most grateful for your continuing commitment and support of Watsonville Community Hospital.

Cordially,





T H A N K Y O U......for you GENEROUS DONATIONS

OF SO MANY RAFFLE PRIZES and DESSERTS at our July BARBEQUE. It was greatly appreciated!

Matulich-Weitz a pioneer of female winemakers

By Jim Wood EXAMPER FOOD AND WINE CRITIC

HEN Judy Matulich-Weitz was an intern at Mirassou winery in San Jose there were no other women working full-time in the cellar. It wasn't a policy, it's just that none of them could pass the required strength test, dragging two 50-foot hoses filled with water.

What she learned later was that while no women could pass the test, neither could any of the men. Undaunted, Matulich-Weitz became Mirassou's first female cellar worker. Today she is winemaker at Inglenook and loves the job. Given her background, success was almost inevitable.

Judy grew up with wine. As a child she and her grandfather used to go to Almaden, where they filled an empty jug from the winery casks. She and her father used to make wine in the kitchen, and when she met her future husband one of their common interests was making wine together.

In 1982, she began studying for a winemaking degree at UC-Davis, taking six month off to gain some practical experience as an intern at Chateau St. Jean's Sparkling Wine Cellar. She was the first intern Chateau St. Jean had hired, and the program was, to put it bluntly, tough. She recalls that work started at 8 a.m. and finished around 2 a.m. But despite the long hours and demanding work, she loved it. When she went back to Davis to finish her studies, she built an extraordinary academic record, graduating with highest honors with a B.S. in Fermentation Science from the Department of Viticulture and Enology. She also received the Department Citation for outstanding undergraduate.

The job at Mirassou came next. Those long hours at Chateau St. Jean made good preparation for the 3 p.m. to 7 a.m. shifts during crush at Mirassou, where grapes picked under floodlights were delivered to the winery at about 11

She moved to Inglenook two weeks before the 1985 harvest. She knew the book stuff, as she calls it, from Davis but she also knew she had a lot to learn from practical experience. This openness helped her win the job as Inglenook's winemaker. She had done well during her three-hour job interview despite the mistake of wearing a nice little (too formal) suit. Mainly she had the right answers: She was not looking for a job, she already had one, she was looking for a job at Inglenook. She said she thought she could learn a lot at Inglenook.

She did. Among those she worked with was the legendary Andre Tchelistcheff, the dean of California winemakers.

She says she also is grateful for the opportunity to work with Inglenook's director of winemaking John Richburg, with whom she shares a wide, double-sided desk from a ship. With the acquisition of Glen Ellen, they are guiding Inglenook into a new future.

The new Inglenook is multi-

Gustave Niebaum Collection: a super premium, vineyard designated wine produced in the Napa Valley from Napa Valley grapes. The predicted sales for 1994 are 70,000 cases.

Inglenook Napa Valley: produced by Inglenook in the Napa Valley from grapes grown on the Ingelenook estate and on other top Napa Valley vineyards.

Inglenook Estate Cellars: the company's fighting varietals. Popularly priced, the grapes come from vineyards throughout California including the Central Coast, Central Valley and the North Coast. Expected 1994 sales: 300,000 cases.

Inglenook Vinoyards: produced in Madera from grapes grown mostly in the Central Valley. Expected 1994 sales: 4 million cases.

To Matulich-Weitz, who left Inglenook for a time and recently returned, her position now is just about ideal.

"Inglenook will always hold a special place in my heart," she says. "It was my first winemaking job. I got married there and my first child spent her first year of life at the winery. It truly is a special place."

Judy Matulich-Weitz is a cousin of Nina Matulich & Frances Matulich Osorio

NEW RESIDENCES for STELLA LUCICH

Haven House - 578 Arlene Dr. Watsonville

KATHRYN ZAR

Pajaro West - 421 Arthur Rd., Watsonville